

**Amendment to the Claims:**

*This listing of claims replaces all prior versions, and listings, of claims in the application.*

1. (Currently Amended) A method for providing an improved foodstuff with a short or smooth texture and/or shiny appearance after heat and/or shear treatment comprising:

adding to the ingredients of a foodstuff a non-cereal cross-linked starch, wherein said starch has a capacity to disintegrate into discrete particles after processing, and wherein said starch is cross-linked with at least 0.003% of adipic anhydride, with at least 0.01% of sodium trimetaphosphate, or with at least 0.00010% of phosphorous oxychloride, and

processing said foodstuff containing said starch, wherein processing comprises heat and/or shear treatment, wherein said improved foodstuff is provided.

2. (Cancelled)

3. (Previously Presented) A method according to claim 1, wherein said starch is degraded.

4. (Previously Presented) A method according to claim 1, wherein said starch has an amylopectin:amylose ratio of at least 90:10, 95:5, or 99:1.

5. (Currently Amended) A composition comprising a non-cereal cross-linked starch, wherein said starch provides a foodstuff with a short or smooth texture and/or shiny appearance after heat and/or shear treatment wherein said starch is cross-linked with at least 0.003% of adipic anhydride, with at least 0.01% of sodium trimetaphosphate, or with at least 0.00010% of phosphorous oxychloride, and wherein said starch has a capacity to disintegrate into discrete particles after processing.

6. (Cancelled)

7. (Previously Presented) A composition according to claim 5, wherein said starch has an amylopectin:amylose ratio of at least 90:10, 95:5, or 99:1.

8. (Previously Presented) A composition according to claim 5, wherein said starch is derived from a genetically modified potato plant mutant or from an amylose-free potato plant mutant.

9. (Previously Presented) A composition according to claim 5, wherein said starch has been subjected to stabilisation.

10. (Cancelled)

11. (Currently Amended) A foodstuff having a short or smooth texture and/or shiny appearance after heat and/or shear treatment comprising a cross-linked starch which has a capacity to disintegrate into discrete particles after processing wherein said starch is cross-linked with at least 0.003% of adipic anhydride, with at least 0.01% of sodium trimetaphosphate, or with at least 0.00010% of phosphorous oxychloride.

12. (Previously Presented) A foodstuff according to claim 11 wherein the discrete particles are derived from a starch granule.

13. (Previously Presented) A foodstuff having a short or smooth texture and/or shiny appearance after heat and/or shear treatment produced by a method comprising:

adding to a foodstuff a cross-linked starch, wherein said starch has a capacity to disintegrate into discrete particles after heat and/or shear treatment, and wherein said starch is cross-linked with at least 0.003% of adipic anhydride, with at least 0.01% of sodium trimetaphosphate, or with at least 0.00010% of phosphorous oxychloride, and  
subjecting the foodstuff to heat and/or shear treatment.

14. (New) A method according to Claim 1 wherein said starch is cross-linked with 0.003% to 0.024% of adipic anhydride, with 0.01% to 0.25% of sodium trimetaphosphate, or with 0.00010% to 0.01% of phosphorous oxychloride.

15. (New) A composition according to Claim 5 wherein said starch is cross-linked with 0.003% to 0.024% of adipic anhydride, with 0.01% to 0.25% of sodium trimetaphosphate, or with 0.00010% to 0.01% of phosphorous oxychloride.

16. (New) A foodstuff according to Claim 11 wherein said starch is cross-linked with 0.003% to 0.024% of adipic anhydride, with 0.01% to 0.25% of sodium trimetaphosphate, or with 0.00010% to 0.01% of phosphorous oxychloride.

17. (New) A method according to Claim 13 wherein said starch is cross-linked with 0.003% to 0.024% of adipic anhydride, with 0.01% to 0.25% of sodium trimetaphosphate, or with 0.00010% to 0.01% of phosphorous oxychloride.